WILBUR CURTIS COMPANY, INC.

Service Manual – Curtis Gold Cup

Model
- *CGC*

Important Safeguards/Symbols

This equipment is designed for commercial use. Any servicing other than cleaning and routine maintenance should be performed by an authorized Wilbur Curtis Company Service Technician.

- DO NOT immerse the unit in water or any other liquid
- To reduce the risk of fire or electric shock, DO NOT open service panels. There are no user serviceable parts inside.
- Keep hands and other items away from hot areas of the unit during operation.
- Never clean with scouring powders or harsh chemicals.

Symbols:

WARNINGS – To help avoid personal injury

Important Notes/Cautions – from the factory

Sanitation Requirements

This Curtis Gold Cup Unit is Factory Pre-Set and Ready to Go Right from the Box. Following are the Factory Settings for your Coffee Brewing System:

- Brew Temperature = 200°F
- Brew Volume = Set to Vessel Requirement.

System Requirements:

- Water Source 20 – 90 PSI (Minimum Flow Rate of ½ GPM)
- Electrical: See attached schematic for standard model or visit www.wilburcurtis.com for your model.

CAUTION: Please use this setup procedure before attempting to use this brewer. Failure to follow the instructions can result in injury or the voiding of the warranty.

IMPORTANT: Equipment to be installed to comply with applicable governmental plumbing/electrical codes having jurisdiction.

CAUTION: DO NOT connect this brewer to hot water. The inlet valve is not rated for hot water.

SETUP STEPS

1. The unit should be level (left to right - front to back), on a secure surface.
2. Connect the water line to the water inlet fitting on the rear of the unit. Water volume flow to the machine should be consistent. Use tubing sized sufficiently to provide a minimum flow rate of one gallon per minute.

NOTE: A water filtration system must be used to help maintain trouble-free operation. In areas with extremely hard water, we highly recommend the use of a Curtis approved water filter. For our full line of filters, please log on to www.wilburcurtis.com. A water filtration system will greatly prolong the life of the unit and enhance the quality and taste of the product.

NSF International requires the following water connection:

1. *A quick disconnect or additional coiled tubing (at least 2x the depth of the unit) is required so that the unit can be moved for cleaning.*
2. *This unit must be installed with adequate backflow protection to comply with applicable federal, state and local codes.*
3. *Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed and maintained in accordance with federal, state, and local codes.*

3. Connect the unit to electrical outlet with appropriate amperage rating (see serial tag on machine).
4. Once power has been supplied to the unit, flip the toggle switch to the 'ON' position (located on the rear of the unit), the water tank will begin to fill. When the water level in the tank reaches the probe, the heating element(s) will turn on.
5. Water in the heating tank will require approximately a half hour before reaching operating temperature (factory setting of 200°F). Where applicable, turn on the Universal Control Module (UCM). When the unit reaches operating temperature, it will display "READY TO BREW".

ISO 9001:2008 REGISTERED

WILBUR CURTIS CO., INC.
6913 West Acco Street
Montebello, CA 90640-5403
For the latest information go to
www.wilburcurtis.com
Tel: 800-421-6150
Fax: 323-837-2410

QUICK START

Your Curtis Gold Cup Series is Factory Pre-Set for Optimum Performance.
After connection to water and power; turn on the brewer at the rear toggle switch. You will hear a beep and the status lights will come on for a moment.

The screen will display MODEL NUMBER / CONTROL BD NUMBER *. Next* FILLING *is displayed. Water will fill the tank (2-3 minutes depending on water flow rate).*

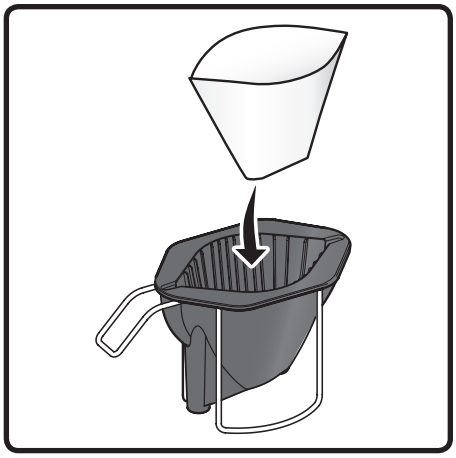
When the proper level is reached HEATING *will appear on the screen. It takes approximately 30 minutes to reach the set point temperature.*

Control will display READY TO BREW *when temperature reaches the set point. The unit is now ready to brew.*

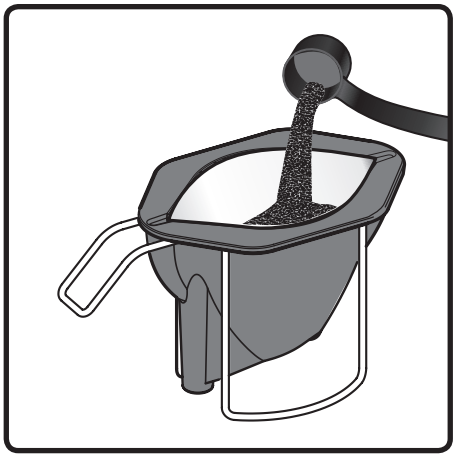
COFFEE BREWING INSTRUCTIONS

1. Brewer should be ON (confirm at the rear toggle switch). When a screen saver is running, touch the screen to restore the control screen. This screen should read Ready to Brew.
2. Place an empty cup under the brewcone.

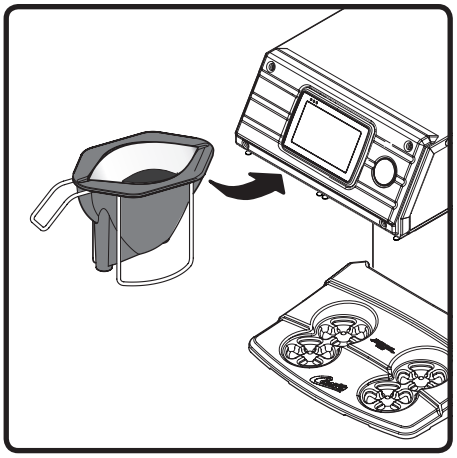
WARNING TO AVOID SCALDING, Do not remove brewcone while brew light is flashing.



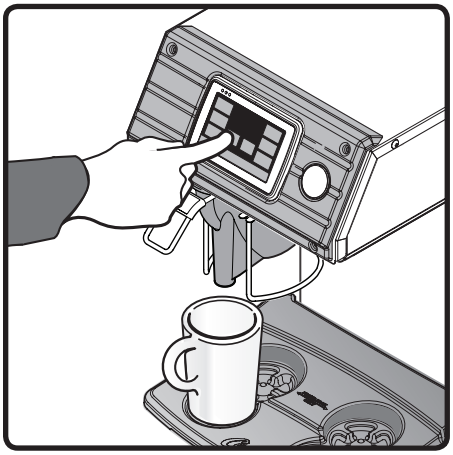
3. Place a clean filter into the brewcone.



4. Fill brewcone with the proper amount of ground coffee.



5. Slide the filled brewcone into the brew rails on the brewer.



6. Start the brew cycle by hold your finger on the desired brew icon. As soon as you hear the click of the brew valve, the brew cycle has started and you can lift your finger.

Brew Code: You may find that when a brew button is pressed, a key pad appears on the screen. This is a brew lock-out feature that

requires a code to be entered before a brew will start. The default is OFF.

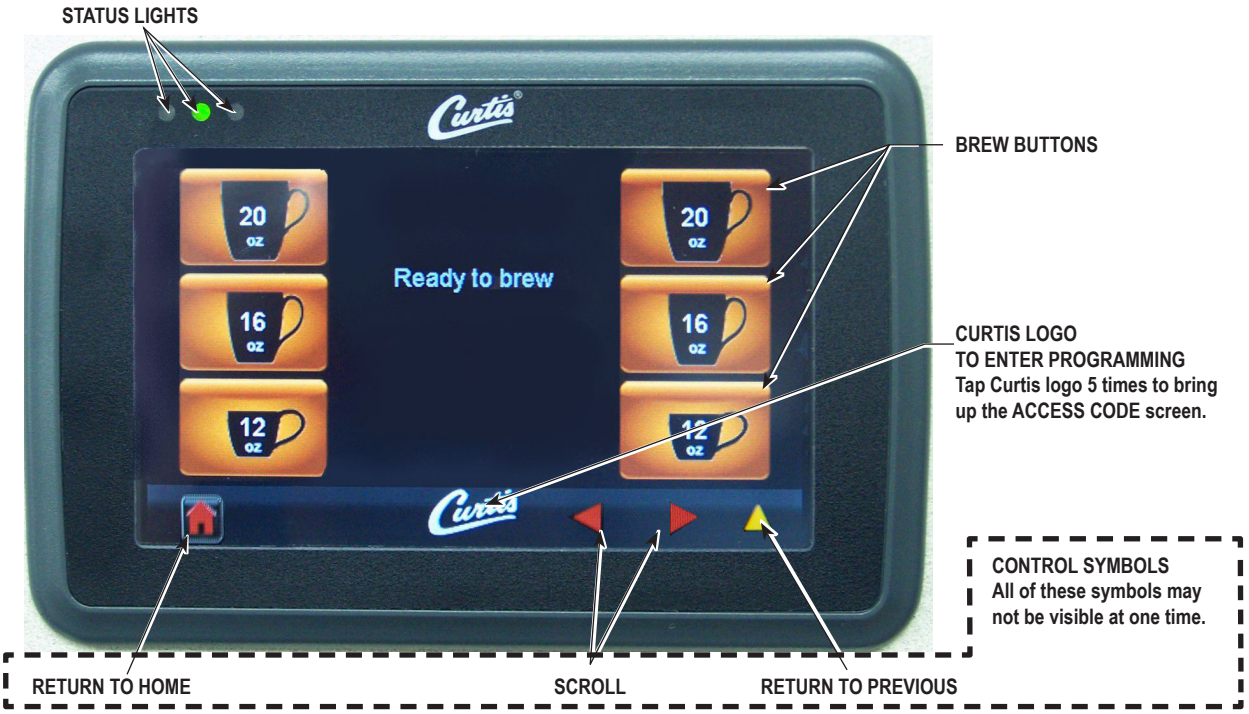
CAUTION: When enabled, as soon as you enter the brew code a brew cycle starts.

Refer to page 8 for more information about the Brew Code.

During the brew cycle, an animated coffee cup icon will appear on the screen and a brew timer will count down the time remaining on the brew cycle.

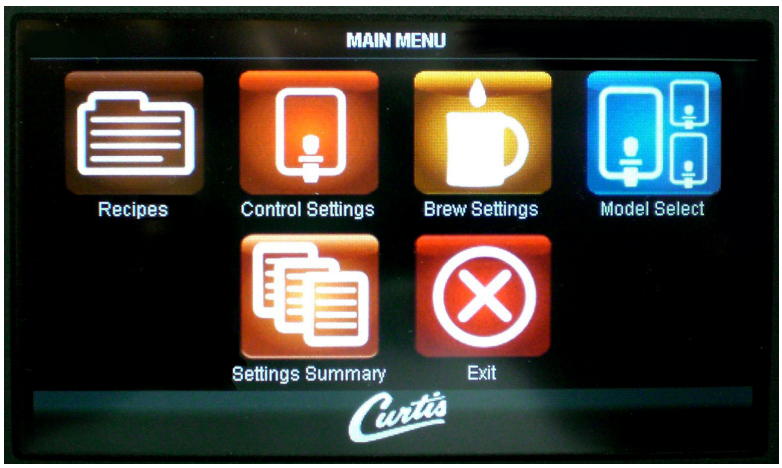
Touch Screen Control Module

The touch screen turns on when power is available to the controller. The screen will contain standard control feature such as symbols and buttons. Pressing these elements with your finger tip will activate the programming functions. The default screen is shown in the illustration below.



Programming

ACCESS CODE screen. Default is 1 2 3 4. Once the code is entered, press OK. The Main Menu screen will appear.



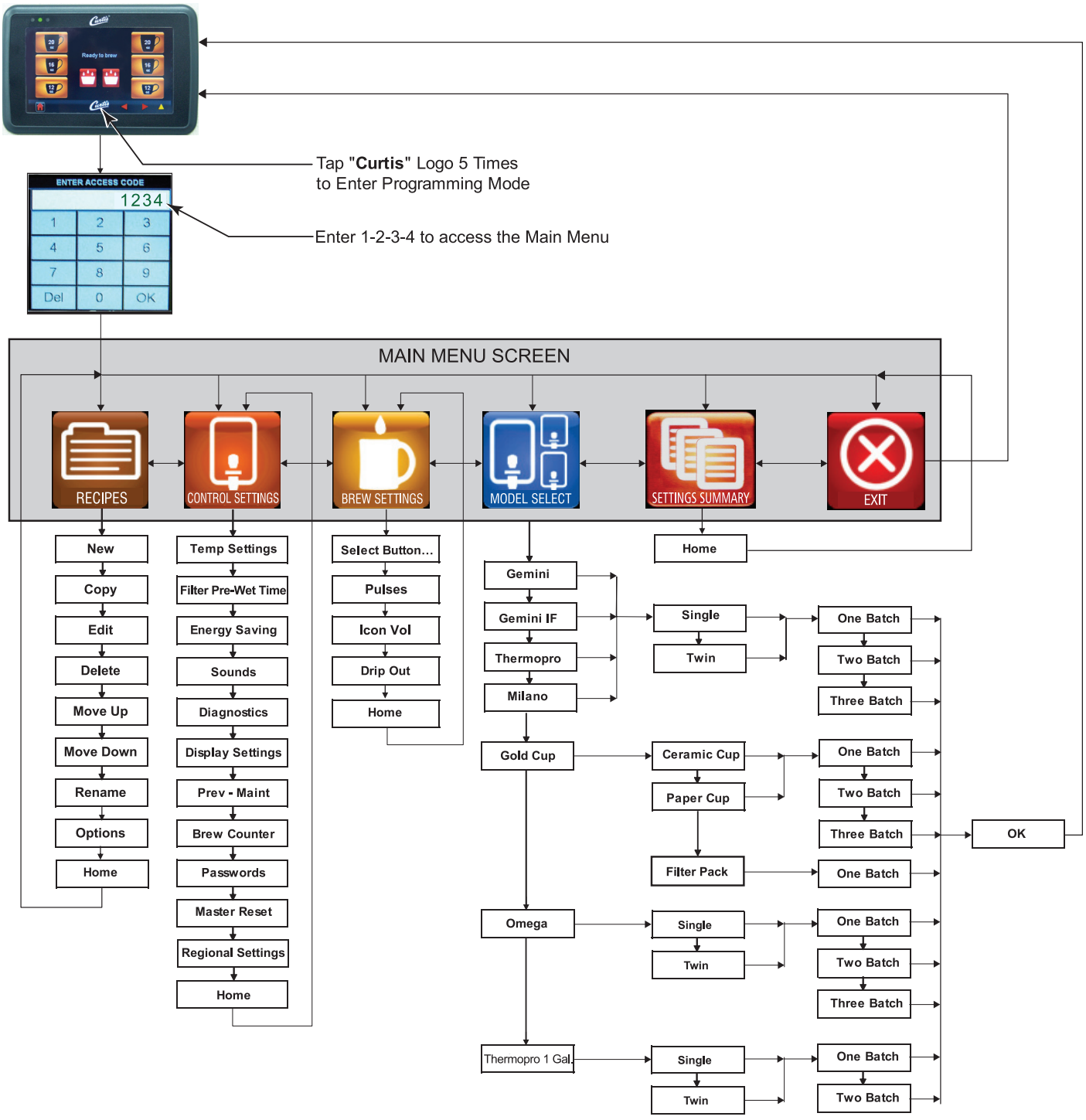
MAIN MENU screen contains six control icons:

RECIPES, CONTROL SETTINGS, BREW SETTINGS, MODEL SELECT, SUMMARY, and EXIT.

PROGRAMMING Continued . . .

Menu Tree

This chart explains how to enter the program mode and menu selections available from the MAIN MENU.



CGC - CURTIS GOLD CUP

Global Default Settings

CONTROL SETTINGS

FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Temperature Settings	175°F - 206°F , 1°F Increments	Tank Temp = 200°F	
		Minimum Brew Temp = 185°F	
Filter Pre-Wet Time	Disabled/Enabled, 1 Second - 20 seconds, 1 Second Increments.	Disabled	Enabled = Default is 4 Seconds
Energy Save Mode (Activates after 4 Hours of Inactivity)	No Change	No Change	Tank temperature is maintained at the temp set point default
	Turn Tank Heater Off		Tank is turned off.
	Reduce tank temp to: 140°F		Tank temperature maintained at 140F.
Sounds	Beeper On/Off	On	Turns Board sounds Off or On
Diagnostics	-	Auto Test	Runs Diagnostic Tests
Display Settings	Brew Timer-Hide/Show	Show	Displays Brew Time
	Quality Timer Hide/Show	Show	Displays Quality Timer
	Icon	Original	Square Blue or Original
	Screen Saver	Off	Displays Screen Saver
	Display Name	Blank	Displays Banner Name
Prev. Maintenance	Maintenance Interval	Disabled	Off, 1000 to 20000 Gallons, 1000 Increments
	Service Telephone Number	1-800-000-0000 x0000	
Brew Counter	Resettable	Resettable	For maintenance purpose
Passwords	Programming	1234	Reprogrammable; allows access to programming screens
	Brew (Enabled/Disabled)	Disabled	Reprogrammable; allows access to brewing screens
Master Reset	Reset	Are you sure? (Yes / No)	Select to Reset to Restore Factory Defaults
Regional Settings	SI/US	US	US Units or Metric Units
Home	-	-	Select to go to Home Page

CGC - CURTIS GOLD CUP

Brew Button Default Settings (Paper Cup/Ceramic Cup)

Brew Settings

FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Pulse Brew On/Off	E = Manual Program: "PULSE COUNT = 1 to 20 pulses"; "ON TIME = 0 - 150 seconds", 1 sec Increments; "OFF TIME = 1 - 150 seconds", 1 sec Increments.	20 Oz.: 11 Pulses, Pulse 1: 11sec ON, 15sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17sec OFF, Pulse 5: 4sec ON, 12sec OFF, Pulse 6: 4sec ON, 12sec OFF, Pulse 7: 4sec ON, 15sec OFF, Pulse 8: 3sec ON, 13sec OFF, Pulse 9: 2sec ON, 8sec OFF, Pulse 10: 2sec ON, 1sec OFF, Pulse 11: 2sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 46 Sec.; Total "OFF" Time = 128 Sec.; Total Time =174 Sec.
		16 Oz.: 7 Pulses, Pulse 1: 11sec ON, 15sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17sec OFF, Pulse 5: 4sec ON, 12sec OFF, Pulse 6: 4sec ON, 12sec OFF, Pulse 7: 4sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 37 Sec.; Total "OFF" Time = 91 Sec.; Total Time = 128 Sec.
		12 Oz.: 5 Pulses, Pulse 1: 11sec ON, 17sec OFF, Pulse 2: 5sec ON, 17sec OFF, Pulse 3: 5sec ON, 17sec OFF, Pulse 4: 4sec ON, 17 OFF, Pulse 5: 3sec ON, 1sec OFF, ON until the end of the brew cycle	Total "ON" Time = 28 Sec.; Total "OFF" Time = 67 Sec.; Total Time = 95 Sec.
Icon Volume	0 - 30 Oz, 1 Oz. Increments	20 Oz.	-
		16 Oz.	
		12 Oz.	
Drip Out Mode	Off, 1 Seconds - 15min, 1 Second Increments	20 Oz.: 40 Seconds	-
		16 Oz.: 40 Seconds	
		12 Oz.: 30 Seconds	
Home	-	-	Select to go to Home Page

CGC - CURTIS GOLD CUP

Brew Button Default Settings (Filter Pack)

Brew Settings

FUNCTION TO SET	SETTING RANGE	FACTORY SET DEFAULT	NOTES / COMMENTS
Pulse Brew On/Off	E = Manual Program: "PULSE COUNT = 1 to 20 pulses"; "ON TIME = 0 - 150 seconds", 1 sec Increments; "OFF TIME = 1 - 150 seconds", 1 sec Increments.	12 Oz.: 12 Pulses, Pulse 1: 5sec ON, 5sec OFF, Pulse 2: 2sec ON, 5sec OFF, Pulse 3: 2sec ON, 5sec OFF, Pulse 4: 2sec ON, 5sec OFF, Pulse 5: 2sec ON, 5sec OFF, Pulse 6: 2sec ON, 5sec OFF, Pulse 7: 2sec ON, 5sec OFF, Pulse 8: 2sec ON, 5sec OFF, Pulse 9: 2sec ON, 5sec OFF, Pulse 10: 2sec ON, 5sec OFF, Pulse 11: 2sec ON, 5sec OFF, Pulse 12: 1sec ON	Total "ON" Time = 26 Sec.; Total "OFF" Time = 55 Sec.; Total Time = 81 Sec.
Icon Volume	0 - 30 Oz, 1 Oz. Increments	12 Oz.	-
Drip Out Mode	Off, 1 Seconds - 15min, 1 Second Increments	12 Oz.: 30 Seconds	-
Home	-	-	Select to go to Home Page

Important Screen Messages

WARNING MESSAGES - ALLOWS BREWING		
MESSAGE DISPLAY	**WARNING DESCRIPTION**	**CAUSE**
Maintenance Required	Maintenance Required	Brew count "Gallons Since Reset" exceeds programmed Preventative Maintenance period
Low Water Flow Warning	Low Water Flow	If the Inlet valve remains on longer than XX Seconds (during the brew cycle only) and repeats TWICE during that brew cycle. It shall clear upon the next brew and if the same low flow exists again, it will re-appear. XX = Alpha 20 secs; Gem/TP Twin 40 secs; Gem/TP Single 30 secs

ERROR MESSAGES - STOPS BREWING		
MESSAGE DISPLAY	**ERROR ESCRIPTION**	**CAUSE**
Water Level Error	Fill run error / Overflow	The fill solenoid has either run for more than 10 minutes on the initial tank fill or 120 Seconds on Large Brewers and 30 Seconds on CGC Brewer in normal operation
Sensor Error	Open Sensor	Break in the temperature thermistor circuit or short curcuit.
Over Temp. Error	Excess Temperature	The sensor is reading that temperature in the heating tank has risen above 210°F, or sensor has shorted to ground.
Internal Error 1	UPM-UCM Communication	Break in the UPM-UCM Communication circuit.

Coffee Recipe Selections

When coffee recipes are offered, the recipe selection will be shown BEFORE a brew size button can be pressed.

Pressing a recipe button will show the size selection (left brew head is shown at this stage).

Selecting a size will start the brew.

Pressing the Cancel button will return the screen to recipe selection.

The touch screen will display 4 recipes per brew head, per screen.

To view more than four recipes (if available), the left/right arrows will bring up the next four recipes.

Programming Recipes

Enter programming mode to view the Main Menu screen (refer to page 3).

From the Main Programming Menu screen, pressing the Recipes button will show you the the screen above.

Note: When Master Reset or Model Select are entered, only one recipe will be shown, with the default pulse/dripout times.

You may select four recipes per page; in this example 15 recipes have been saved so there are 4 pages of recipes. All of the standard 6 recipes will be overwritten.

Programming – Recipes

Recipes will be (by default) shown in the order they were created.

Up/down buttons will change order of recipes.

Right/left arrow buttons will go to next/previous screens of recipes.

‘New’ and ‘Copy’ buttons will create new recipe (or copy of selected recipe) AFTER the selected recipe.

‘Rename’ button will go to the ‘Enter Recipe Name’ screen.

‘Edit’ will go to the ‘Edit Recipe’ screen.

‘Delete’ will remove recipe.

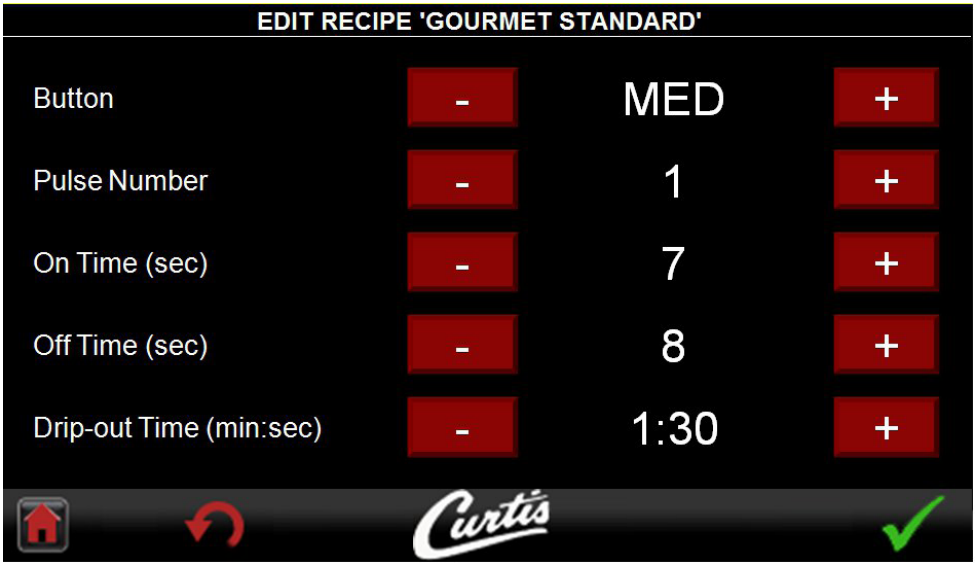
‘Options’ will go to options screen .

Total number of recipes will be fixed at 20; when limit reached, ‘New’ and ‘Copy’ buttons will be disabled.

Recipe buttons on this screen will use the same icon buttons as used on main brew screen.

If recipes are disabled (in options screen), all buttons on this screen are disabled apart from ‘Options’ button.

Edit Recipe



A recipe consists of two adjustable features; water pulsing off and on times, and drip-out time.

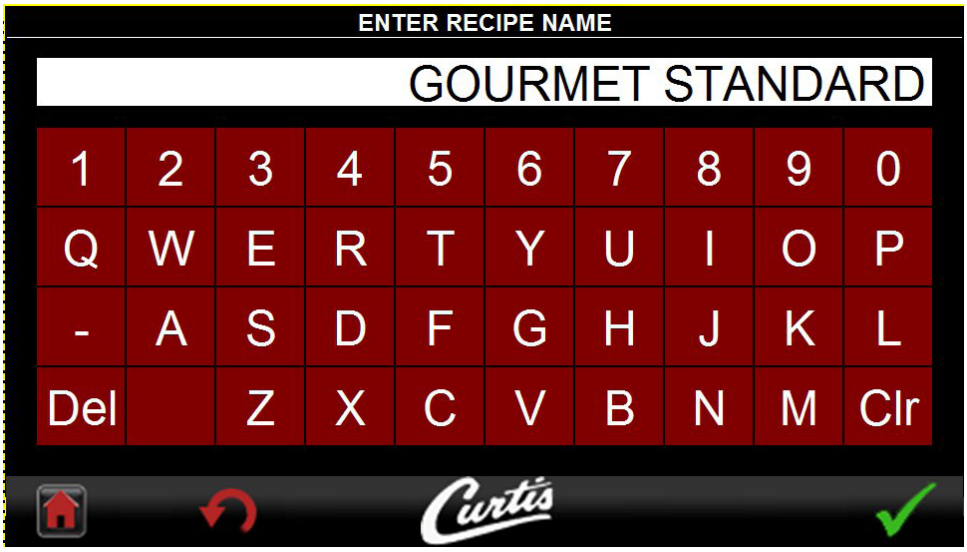
The ‘Undo’ button will operate as for existing screens.

Changes are saved automatically upon on exiting.

Pressing the check mark button returns you to the ‘Recipes’ screen.

Buttons selectable are only LG/MED/SM, not Left/Right.

Enter Name



The **New** screen is for entering recipe name when creating a new recipe or for copying an existing recipe.

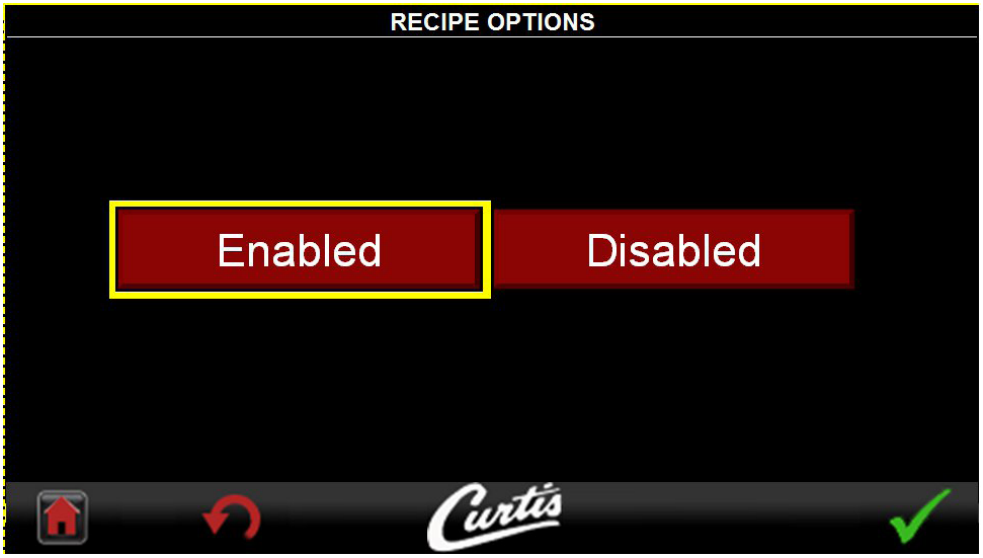
When naming a recipe, it can be up to approximately 15-20 characters, limited by character width.

Undo button will operate as for existing screens.

All changes are saved automatically upon exiting.

The Check mark button returns you to the **Recipes** screen.

Recipe Options



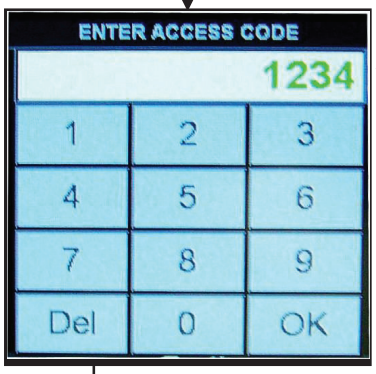
This screen will appear when the **Options** button pressed from recipes screen.

When recipes are enabled, Pulsing & Drip Out time are Dissabled and cannot be accessed through the Brew Button programming screens.

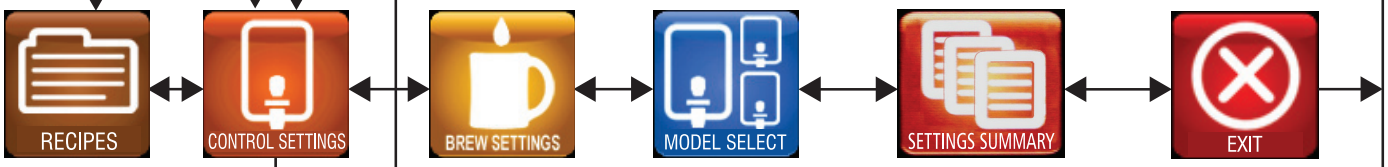
Pressing the Check mark button will return you to the Recipes screen.

Brew Access Code

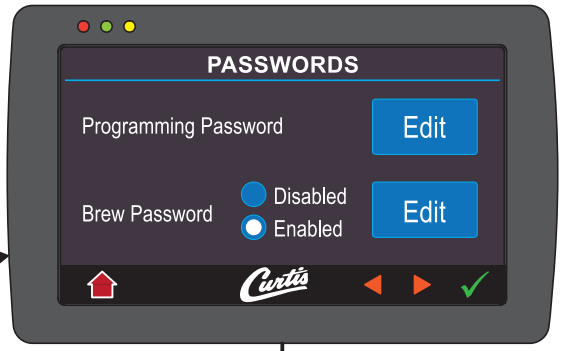
Tap "**Curtis**" Logo 5 Times
to Enter Programming Mode



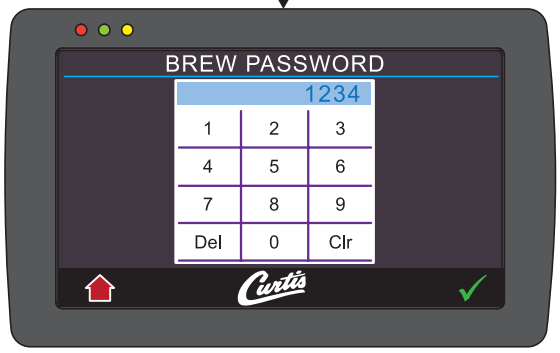
Enter 1-2-3-4 to access the Main Menu



- Temp Settings
- Quality Timer
- Energy Saving
- Sounds
- Diagnostics
- Display Settings
- Prev - Maint
- Brew Counter
- Passwords
- Master Reset
- Regional Settings
- Home



The Password screen will display two selections, Programming Password or Brew Password. To set up or change the brew password, press the Enable button, then the Edit button. The Brew Password screen will appear.



When resetting a password press clear then select a new password (numbers only). If enabling the brew password, select a password code. Press the enter ✓ icon to set the new password.
Press home icon to return to main menu and exit.

USB – Easy Programming

There are two methods that can be used to change the default settings on G4 brewers. They can be programmed at the brewer by the touch screen universal control module (UCM) or the settings can be changed using the USB (Universal Serial Bus) data port on the side of the brewer. Using the USB connection and a flash memory data storage device will easily reprogram the settings simply by copying data.

The flash drive can upload or download the entire setting from one G4 brewer, into another G4 brewer. This eliminates the need to walk through the usual steps in reprogramming that would be required when you use the touch screen to make a change. This is an advantage for a service technician when standardizing the program settings on multiple G4 brewers.

Use a USB drive with USB 2.0 support and a type-A USB connection. Storage capacity should be 2 GB minimum (reference the illustration on page 2).

IMPORTANT: The flash drive must be completely blank. Before starting, please erase any files that may be in the USB drive.

SOFTWARE INFORMATION TRANSFER

UPLOAD TO USB

1. Make sure the brewer is on. Determine that the G4 brewer you wish to copy is properly programmed for your desired settings.
2. Connect an empty flash drive into the USB port on the brewer. The UCM on the brewer will upload all of the particular setup data onto the flash drive. The yellow LED on top of the touch screen will light indicating that data is transferring. This will only take a second to complete.

DOWNLOAD TO BREWER

1. Select the brewer you wish to make the program changes on. The brewer should be on.
2. Plug the loaded flash drive into the USB port on the brewer. The data copied from the first G4 brewer will automatically download, overwriting all the settings that were on the second brewer.
3. The red LED on the UCM will indicate that the download is in process. This will only take a second.
4. Once the download is complete, the UCM will reboot in order for the changes to take effect.
5. Remove the flash drive. The download is complete. The data on the flash drive can be downloaded into as many G4 brewers as needed.

USB – File Transfer

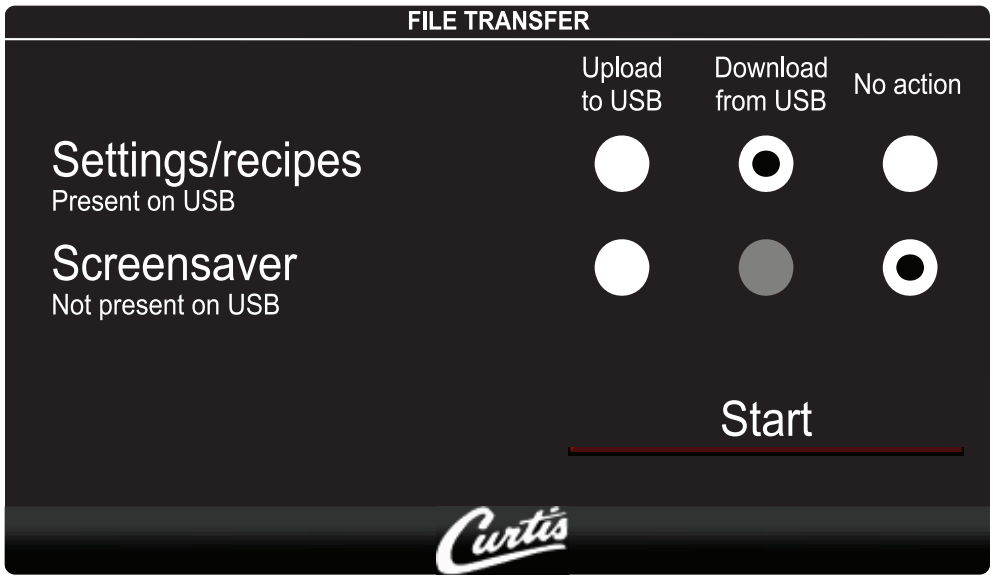
This screen will be presented whenever the USB flash is inserted, as long as UCM is showing main brew screen and is not currently brewing.

The default action is “No action”.

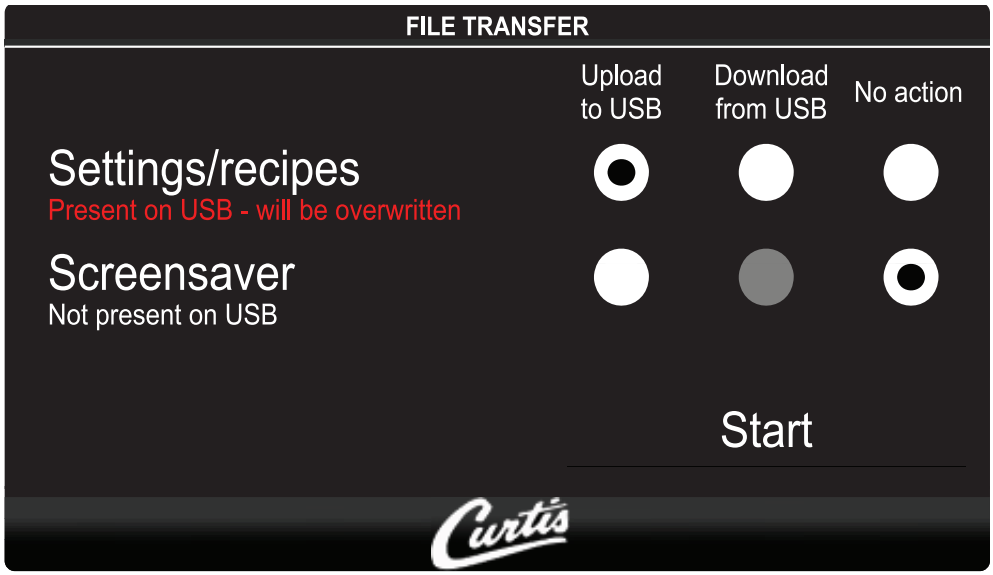
The UCM will always create a backup on the USB flash drive before downloading settings/recipes or screensaver.

If a firmware update file is present on the USB flash, the firmware update procedure will be started BEFORE this screen is shown.

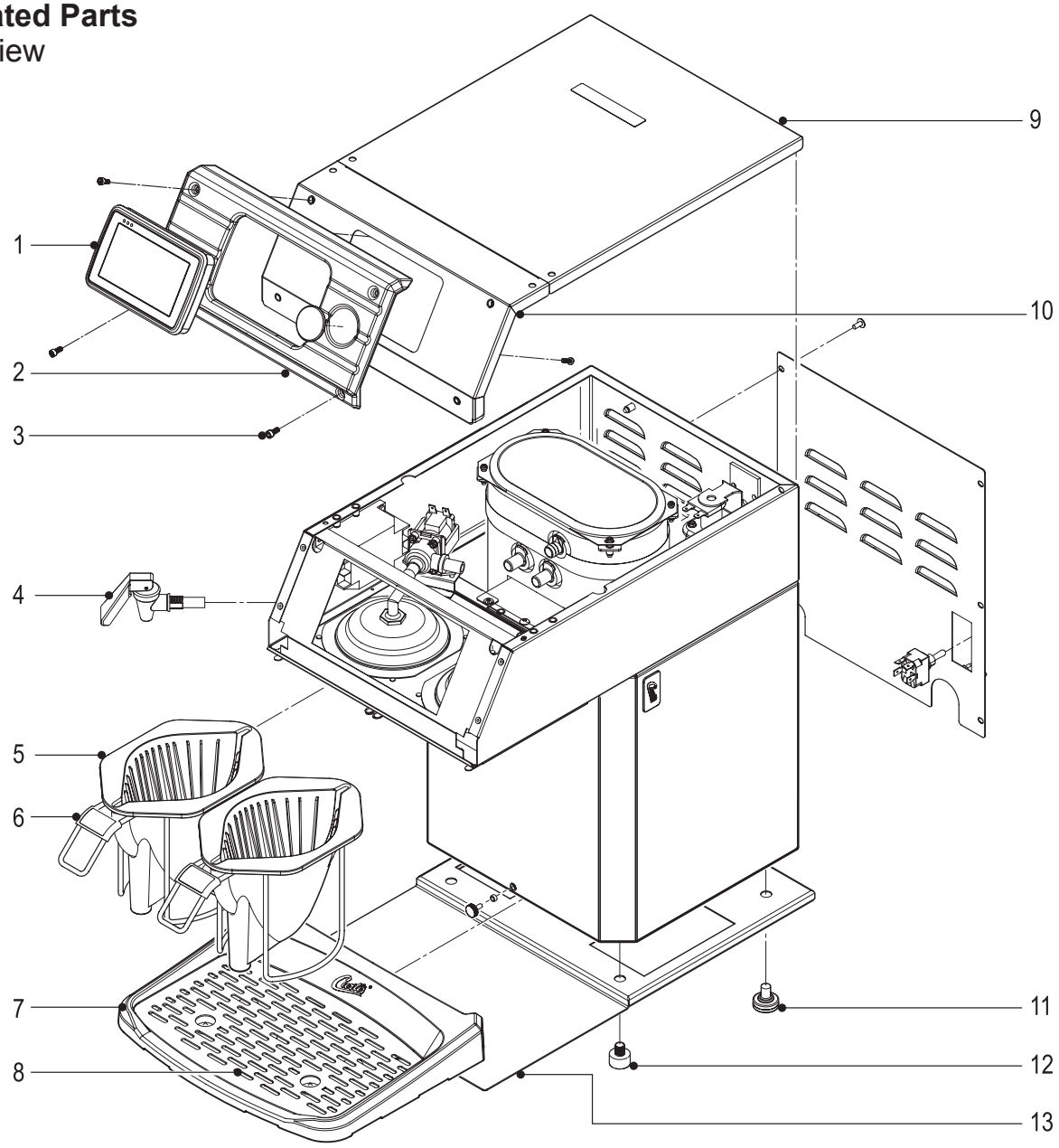
Case 1: Settings/recipes file present, screensaver not present. User has selected ‘Download from USB’ for settings/recipes file.



Case 2: As above, but user has selected ‘Upload to USB’ for settings/recipes file.
With this action, the overwrite warning appears.



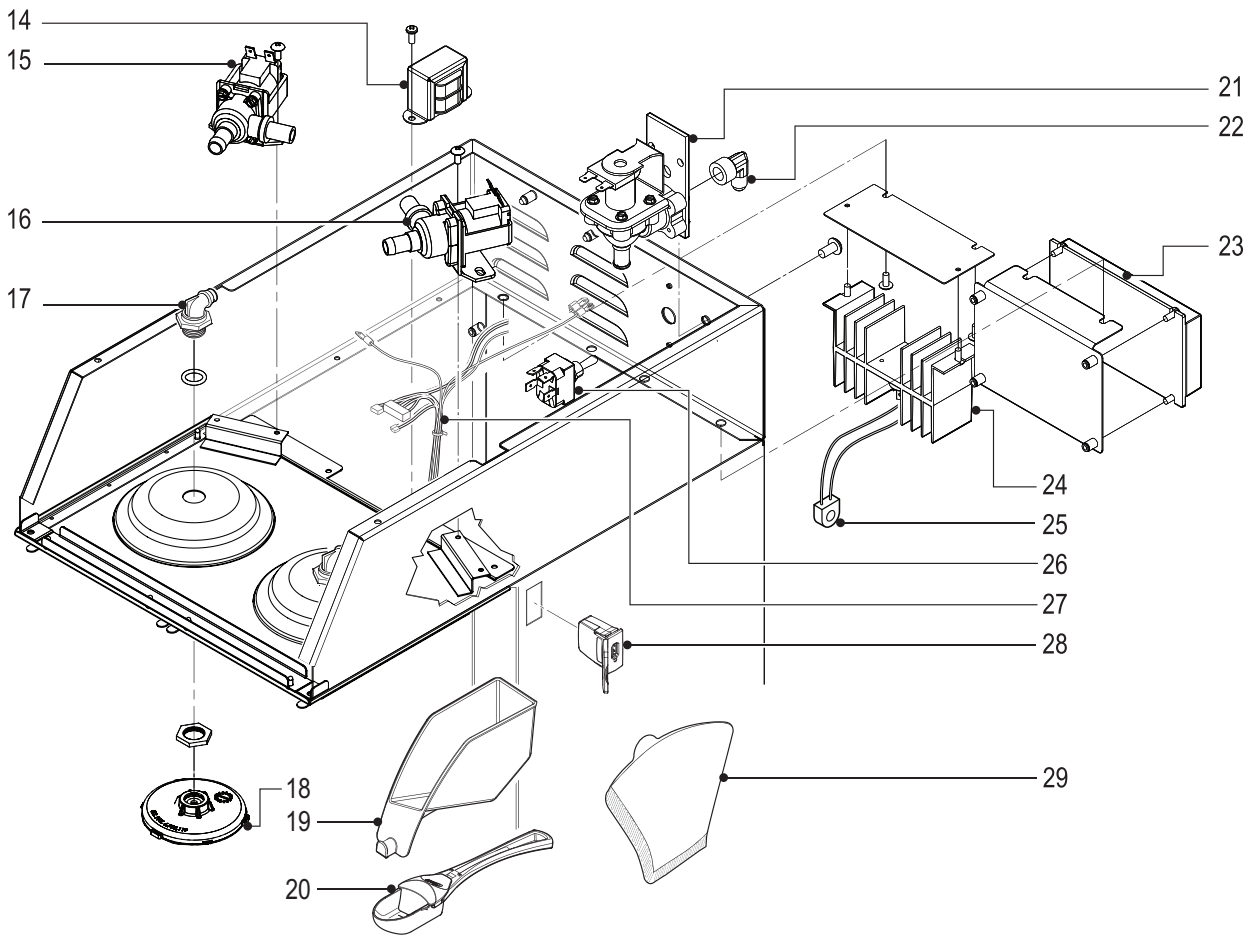
Illustrated Parts
Main View



ITEM NO.	PART NO.	DESCRIPTION
1	WC-10000*	CONTROL MODULE, TOUCH SCREEN G4
2	WC-66081	FRONT BEZEL
3	WC-4868	SCREW, 8-32x3/8 SOCKET HEAD HD SS
4	WC-1809*	FAUCET, PS/HSP SERIES HOT WATER 1/2-20 UNF
5	WC-3411	BREW CONE ASSY, OPEN BREW CGC
6	WC-66082	FLAVOR CLIP, BREW CONE
7	WC-66070	DRIP TRAY
8	WC-66085	SCREEN, DRIP TRAY
9	WC-61492-101	COVER, TOP BACK SINGLE CUP
10	WC-61492	COVER, TOP FRONT SINGLE CUP
11	WC-3518*	LEG, 3/8”-16 x 1/2” LG. GLIDE
12	WC-3503*	LEG, 3/8”-16 STUD SCREW BUMPER
13	WC-61497	PLATE, LEG SUPPORT CGC (OPTIONAL)

* SUGGESTED PARTS TO STOCK

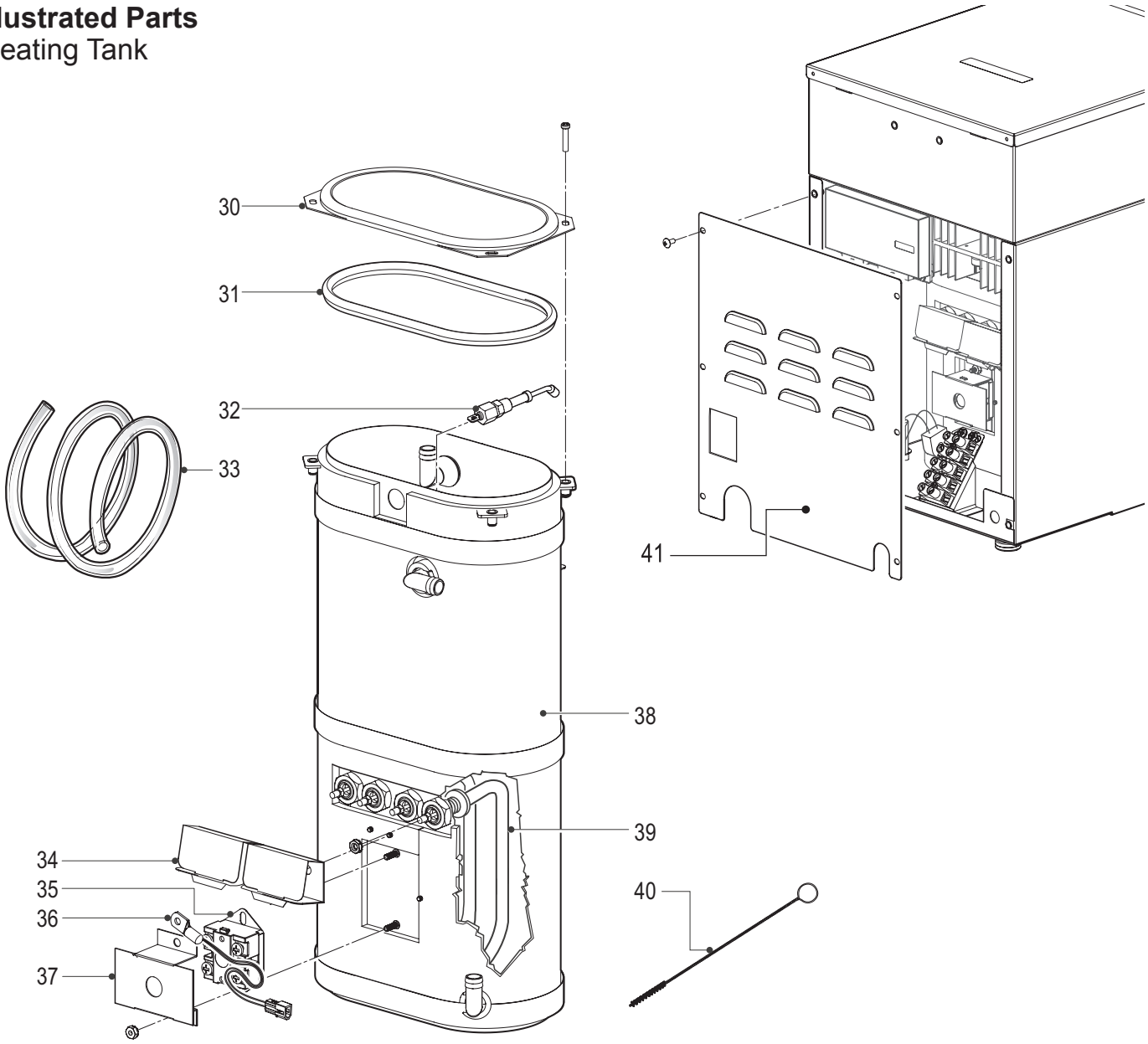
Illustrated Parts
Top Wrap



ITEM NO.	PART NO.	DESCRIPTION
14	WC- 589-101	TRANSFORMER, 120/230VAC - 24VAC 4.8VA w/LEADS & TRMNLS
15	WC- 817*	VALVE, DUMP RIGHT 120V-12W
16	WC- 889*	VALVE, DUMP LEFT 120V-12W
17	WC-2962-101K	KIT, FITTING SPRAYHEAD KYNAR
18	WC-29025*	SPRAYHEAD, ASSY AFS-PURPLE
19	WC-66087	FILTER HOLSTER
20	WC-66090	SCOOP ASSEMBLY CGC
21	WC- 826L*	VALVE, INLET 1.15GPM 120Vac 10W
22	WC-2401	ELBOW, 3/8 NPT x 1/4 FLARE PLTD
23	WC-10001*	UNIVERSAL POWER MODULE - G4
24	WC-8556*	HEATSINK and TRIAC ASSY 40A 600V
25	WC-14045-101	CURRENT SENSOR ASSY G4
26	WC- 103	SWITCH, TOGGLE DPST 25A 125/250VAC RESISTIVE
27	WC-13443	HARNESS ASSY COMPLETE CGC
28	WC-10008K	UNIVERSAL HOST ADAPTER, USB
29	CGC4FILTER*	FILTER, PAPER COFFEE #4 40/PKG

* SUGGESTED PARTS TO STOCK

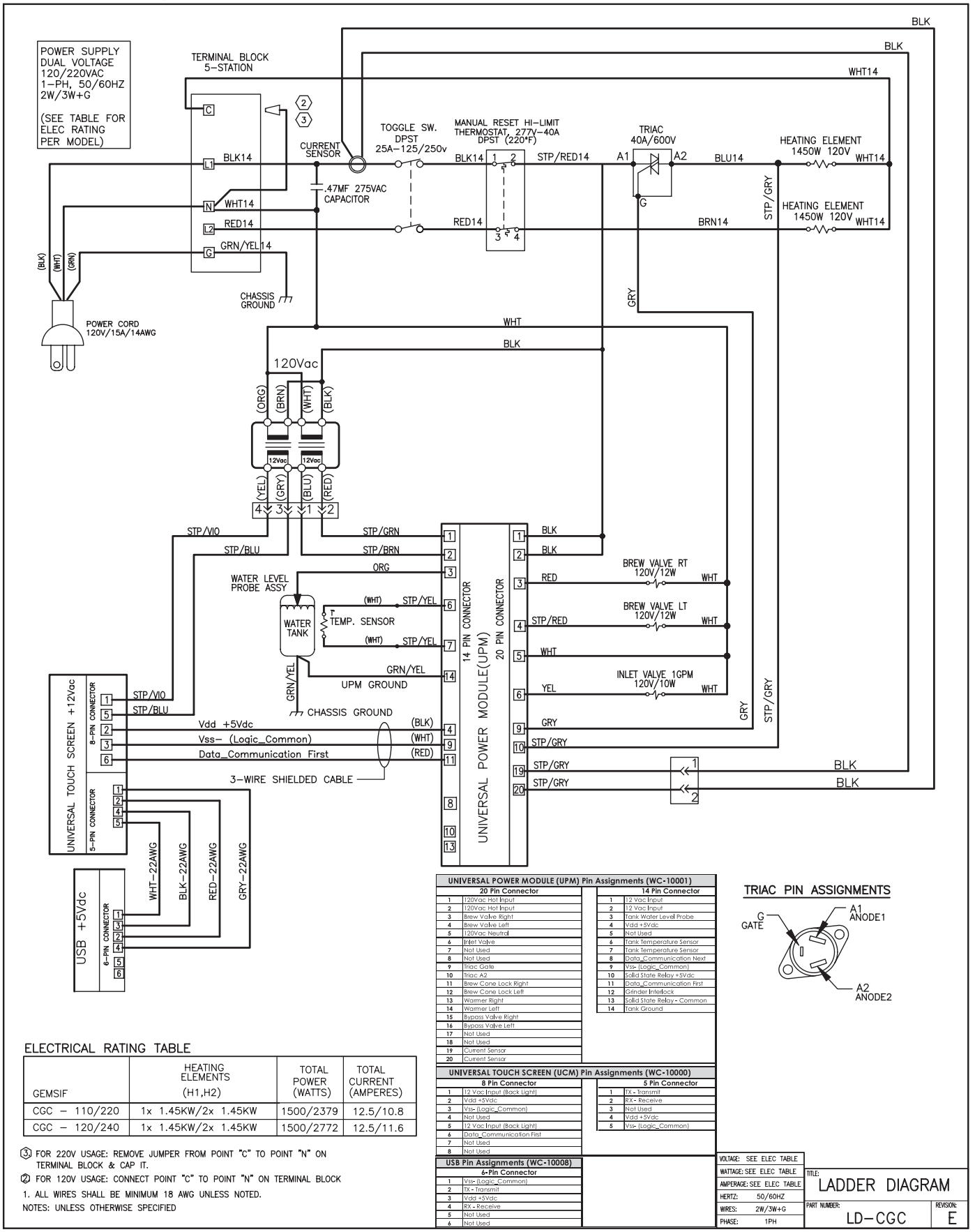
Illustrated Parts
Heating Tank



ITEM NO.	PART NO.	DESCRIPTION
30	WC-5853-102	COVER, TOP HEATING TANK
31	WC-43062*	GASKET, TANK LID
32	WC-5502-01*	KIT, PROBE, ASSY WATER LEVEL W/HEX FITTING, O-RING & NUT
33	WC-5310	TUBE, 5/16 ID x 1/8W SILICONE GEN USE
34	WC-4394	GUARD, SHOCK/HEATING ELEMENT
35	WC- 522*	THERMOSTAT, HI LIMIT HEATER DPST 277V-40A
36	WC-1438-101*	SENSOR, TEMPERATURE TANK
37	WC-43055	GUARD, SHOCK RESET THERMOSTAT
38	WC-54324DV*	TANK ASSY 1.73 GAL, 120/220V, (2) 1450W ELEMENT
39	WC- 917-04*	ELEMENT, HEATING 1.45KW 120V W/JAM NUTS & SILICONE WSHRS
40	WC-36077	BRUSH, 3/32” SPIRAL NYLON
41	WC-61491	COVER, BACK

** SUGGESTED PARTS TO STOCK*

Electrical Schematic
Curtis Gold Cup Brewer



UNIVERSAL POWER MODULE (UPM) Pin Assignments (WC-10001)

20 Pin Connector		14 Pin Connector	
1	120Vac Hot Input	1	12 Vac Input
2	120Vac Hot Input	2	12 Vac Input
3	Brew Valve Right	3	Tank Water Level Probe
4	Brew Valve Left	4	Vdd +5Vdc
5	120Vac Neutral	5	Not Used
6	Inlet Valve	6	Tank Temperature Sensor
7	Not Used	7	Tank Temperature Sensor
8	Not Used	8	Data_Communication Next
9	Triac Gate	9	Vss- (Logic_Common)
10	Triac A2	10	Solid State Relay +5Vdc
11	Brew Cone Lock Right	11	Data_Communication First
12	Brew Cone Lock Left	12	Grinder Interlock
13	Warmer Right	13	Solid State Relay - Common
14	Warmer Left	14	Tank Ground
15	Bypass Valve Right		
16	Bypass Valve Left		
17	Not Used		
18	Not Used		
19	Current Sensor		
20	Current Sensor		

UNIVERSAL TOUCH SCREEN (UCM) Pin Assignments (WC-10000)

8 Pin Connector		5 Pin Connector	
1	12 Vac Input (Back Light)	1	TX - Transmit
2	Vdd +5Vdc	2	RX - Receive
3	Vss- (Logic_Common)	3	Not Used
4	Not Used	4	Vdd +5Vdc
5	12 Vac Input (Back Light)	5	Vss- (Logic_Common)
6	Data_Communication Fist		
7	Not Used		
8	Not Used		

USB Pin Assignments (WC-10008)

6-Pin Connector	
1	Vss- (Logic_Common)
2	TX - Transmit
3	Vdd +5Vdc
4	RX - Receive
5	Not Used
6	Not Used

TRIAC PIN ASSIGNMENTS

ELECTRICAL RATING TABLE

GEMSIF	HEATING ELEMENTS (H1,H2)	TOTAL POWER (WATTS)	TOTAL CURRENT (AMPERES)
CGC – 110/220	1x 1.45KW/2x 1.45KW	1500/2379	12.5/10.8
CGC – 120/240	1x 1.45KW/2x 1.45KW	1500/2772	12.5/11.6

③ FOR 220V USAGE: REMOVE JUMPER FROM POINT "C" TO POINT "N" ON TERMINAL BLOCK & CAP IT.

② FOR 120V USAGE: CONNECT POINT "C" TO POINT "N" ON TERMINAL BLOCK

1. ALL WIRES SHALL BE MINIMUM 18 AWG UNLESS NOTED.

NOTES: UNLESS OTHERWISE SPECIFIED

VOLTAGE:	SEE ELEC TABLE
WATTAGE:	SEE ELEC TABLE
AMPERAGE:	SEE ELEC TABLE
HERTZ:	50/60HZ
WIRES:	2W/3W+G
PHASE:	1PH

TITLE: LADDER DIAGRAM

PART NUMBER: LD-CGC

REVISION: E

Cleaning the Gold Cup Brewer

Regular cleaning and preventive maintenance is essential in keeping your coffee brewer looking and working like new.

CAUTION – Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

1. Mix dish washing liquid in warm water to make a mild cleaning solution.
2. Drain the drip tray. Wash the tray and screen. Dry these parts.
3. Wipe exterior surfaces with a cloth moistened with cleaning solution. Clean off dried coffee, spills or debris.

4. Wipe exterior surfaces with a cloth soaked in clean water to remove all traces of cleaner.
5. Slide the brew cones out and clean with detergent solution and a soft brush.
6. With the brew cones removed, clean the sprayhead area with cleaning solution. Clean the brew rails with a brush to remove any coffee residue.
7. Wipe the sprayhead area with a cloth soaked in clean water to remove any traces of cleaning solution.

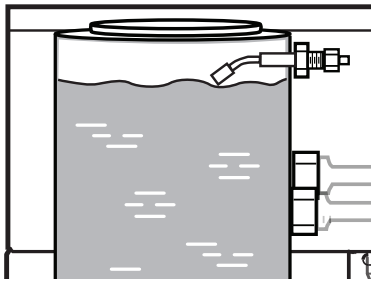
8. Rinse and dry the brew cones. Return them onto the brew rails.
9. Dry exterior surfaces with a clean soft cloth.

Liquid Level Probe

Cleaning intervals for the probe are to be determined by the user or the service tech, based on water conditions. The use of water filters, or the type of water filter that is being used can impact the service interval. Intervals can be from one month to several years, however, replacing rather than cleaning the probe is preferable.

WARNING: Disconnect electrical power before removing access panels! This procedure involves working with hot water and hot surfaces!

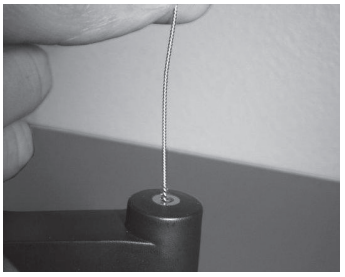
1. Unplug the power cord and shut off the water line.
2. Remove the top cover of the unit. Locate the top of the tank and remove the cover.
3. Drain the tank to a level about 3” below the tip of the probe.
4. Allow some time for the probe to cool before working on the brewer.
5. Clean the tip of the probe using a Scotch-Brite™ scuff pad.
6. If a residual white layer is still visible on the probe, remove the probe and soak it in vinegar or a scale removing chemical. Repeat this step until the white layer is removed.
7. When assembling the probe back onto the tank, make sure the tip of the probe is pointing downward as illustrated.



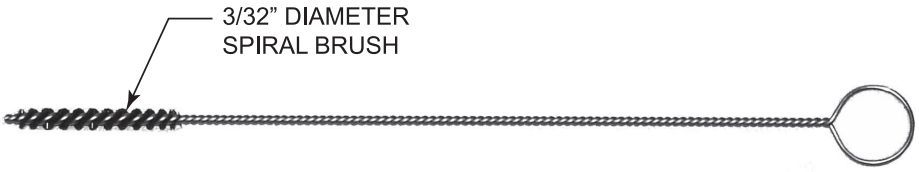
Cleaning the Brew Cones

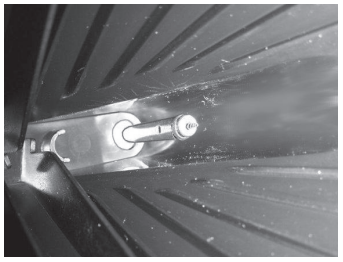
Clean the dispensing spout of the brew cone once a month or more often in locations where the unit gets heavy use.

1. Look into the brew cone to locate the cap covering the spout tube. Remove this cap by grasping the top portion and pulling it straight up.

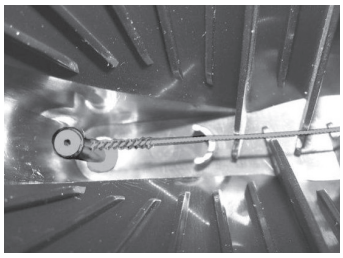


2. Clean the inside orifice of the spout tube. For better cleaning, you can mix a mild dish washing solution to use while cleaning. Insert a small brush through the spout tube from the outside of the brew cone. Spin the brush a few times to remove any coffee residue.





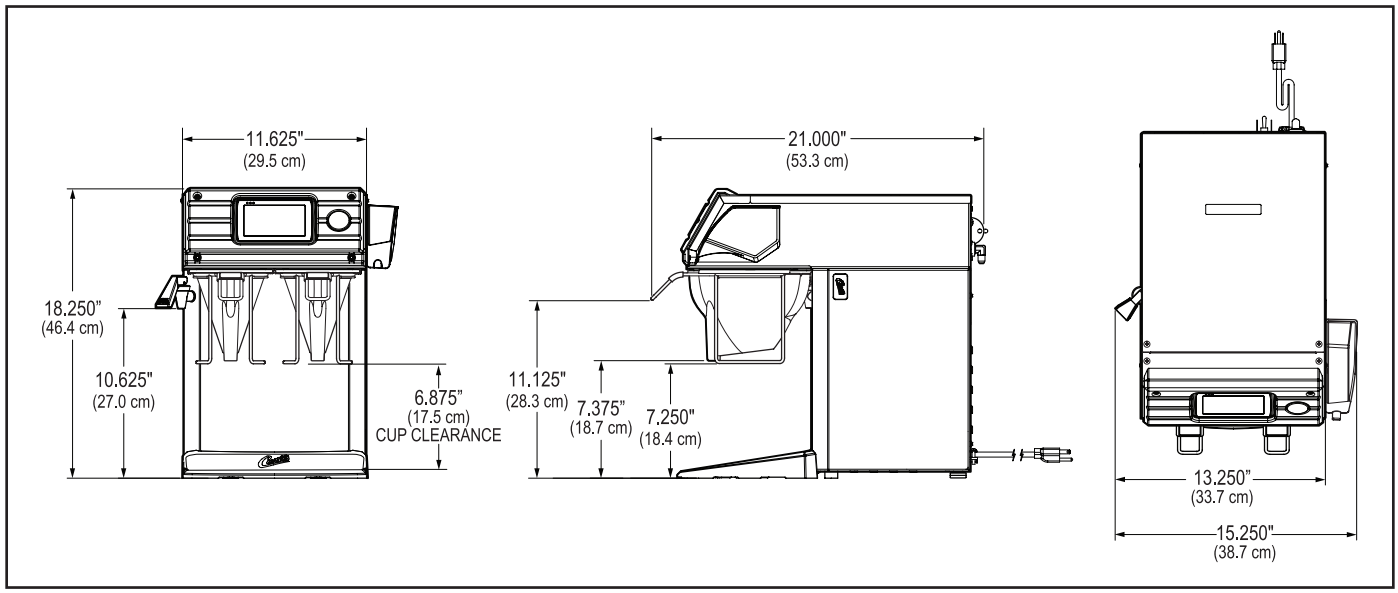
Look inside the brew cone and verify that the brush has gone completely through the spout.



3. Clean the small opening on the side of the spout tube. Insert the brush into the side opening and spin it a few times. Run the brush completely through the side opening.

4. Rinse the brew cone with clear water. Observe the flow of water from the dispensing spout to make sure you have a good flow. Cover the spout tube with the cap.

Rough-In Drawing



Product Warranty Information

The Wilbur Curtis Company certifies that its products are free from defects in material and workmanship under normal use. The following limited warranties and conditions apply:

3 Years, Parts and Labor, from Original Date of Purchase on digital control boards**.**
2 Years, Parts, from Original Date of Purchase on all other electrical components, fittings and tubing.
1 Year, Labor, from Original Date of Purchase on all electrical components, fittings and tubing.

Additionally, the Wilbur Curtis Company warrants its Grinding Burrs for Forty (40) months from date of purchase or 40,000 pounds of coffee, whichever comes first. Stainless Steel components are warranted for two (2) years from date of purchase against leaking or pitting and replacement parts are warranted for ninety (90) days from date of purchase or for the remainder of the limited warranty period of the equipment in which the component is installed.
All in-warranty service calls must have prior authorization. For Authorization, call the Technical Support Department at 1-800-995-0417. Effective date of this policy is April 1, 2003.
Additional conditions may apply. Go to www.wilburcurtis.com to view the full product warranty information.

CONDITIONS & EXCEPTIONS

The warranty covers original equipment at time of purchase only. The Wilbur Curtis Company, Inc., assumes no responsibility for substitute replacement parts installed on Curtis equipment that have not been purchased from the
Wilbur Curtis Company, Inc. The Wilbur Curtis Company will not accept any responsibility if the following conditions are not met. The warranty does not cover and is void under the following circumstances:

1) **Improper operation of equipment:** *The equipment must be used for its designed and intended purpose and function.*
2) **Improper installation of equipment:** *This equipment must be installed by a professional technician and must comply with all local electrical, mechanical and plumbing codes.*
3) **Improper voltage:** *Equipment must be installed at the voltage stated on the serial plate supplied with this equipment.*
4) **Improper water supply:** *This includes, but is not limited to, excessive or low water pressure, and inadequate or fluctuating water flow rate.*
5) **Adjustments and cleaning:** *The resetting of safety thermostats and circuit breakers, programming and temperature adjustments are the responsibility of the equipment owner. The owner is responsible for proper cleaning and regular maintenance of this equipment.*
6) **Damaged in transit:** *Equipment damaged in transit is the responsibility of the freight company and a claim should be made with the carrier.*
7) **Abuse or neglect (including failure to periodically clean or remove lime accumulations):** *Manufacturer is not responsible for variation in equipment operation due to excessive lime or local water conditions. The equipment must be maintained according to the manufacturer's recommendations.*
8) **Replacement of items subject to normal use and wear:** *This shall include, but is not limited to, light bulbs, shear disks, "0" rings, gaskets, silicone tube, canister assemblies, whipper chambers and plates, mixing bowls, agitation assemblies and whipper propellers.*
9) **Repairs and/or Replacements** *are subject to our decision that the workmanship or parts were faulty and the defects showed up under normal use. All labor shall be performed during regular working hours. Overtime charges are the responsibility of the owner. Charges incurred by delays, waiting time, or operating restrictions that hinder the service technician's ability to perform service is the responsibility of the owner of the equipment. This includes institutional and correctional facilities. The Wilbur Curtis Company will allow up to 100 miles, round trip, per in-warranty service call.*

RETURN MERCHANDISE AUTHORIZATION: *All claims under this warranty must be submitted to the Wilbur Curtis Company Technical Support Department prior to performing any repair work or return of this equipment to the factory. All returned equipment must be repackaged properly in the original carton. No units will be accepted if they are damaged in transit due to improper packaging.* **NO UNITS OR PARTS WILL BE ACCEPTED WITHOUT A RETURN MERCHANDISE AUTHORIZATION (RMA). RMA NUMBER MUST BE MARKED ON THE CARTON OR SHIPPING LABEL.** All in-warranty service calls must be performed by an authorized service agent. Call the Wilbur Curtis Technical Support Department to find an agent near you.

ECN 15326 . 9/13/13 @ 13.5 . rev F

WILBUR CURTIS CO., INC.
6913 Acco St., Montebello, CA 90640-5403 USA
Phone: 800/421-6150 Fax: 323-837-2410
Technical Support Phone: 800/995-0417 (M-F 5:30A - 4:00P PST) E-Mail: techsupport@wilburcurtis.com
Web Site: www.wilburcurtis.com